



Wisconsin - Specialty Cheese

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Cooperating with the Wisconsin Department of Agriculture, Trade and Consumer Protection

May 10, 2011

Wisconsin Specialty Cheese Production Up 10 Percent

With 25 percent of the nation's production, Wisconsin maintained its ranking as the nation's top cheese producing state in 2010. At 552 million pounds, specialty cheese accounted for 21 percent of Wisconsin's total cheese production. This was an increase of 48 million pounds over 2009.

Of the state's 129 cheese plants, 90 manufactured at least one type of specialty cheese during 2010, down 2 plants from a year ago. Blue, Feta, Hispanic types, specialty Mozzarella varieties, Parmesan Wheel, and specialty Provolone cheeses were the state's most widely produced specialty cheeses. The largest increases from 2009 to 2010 were in specialty Cheddars and Provolones, up 22 and 24 percent, respectively.

Wisconsin cheese makers are known for offering a wide variety of high quality specialty cheeses. A specialty cheese is a value-added product which commands a premium price. According to the Wisconsin Specialty Cheese Institute, the nature of specialty cheese is derived from one or more unique qualities, such as exotic origin, particular processing or design, limited supply, unusual application or use, and extraordinary packaging or channel of sale. The common denominator is its very high quality.

SPECIALTY CHEESE PRODUCTION Wisconsin, 2009 and 2010

Type	No. of plants	2009 Production 1,000 lbs.	No. of plants	2010 Production 1,000 lbs.	Change from 2010 Percent
Asiago	11	23,406	10	24,047	+3
Cheddar 1/	31	21,623	33	26,477	+22
Farmers	15	2,785	16	2,753	-1
Feta	8	67,759	9	71,258	+5
Gorgonzola	10	15,284	10	15,598	+2
Italian Fontina	10	5,402	12	4,962	-8
Hispanic	19	56,333	17	58,918	+5
Limburger	1	554	1	604	+9
Monterey Jack 1/	14	9,293	11	8,366	-10
Parmesan Wheel	8	41,941	7	46,476	+11
Provolone 2/	5	34,525	6	42,813	+24
Romano Wheel	9	10,339	7	10,762	+4
All Other 3/	57	214,855	62	239,024	+11
Total 4/	92	504,099	90	552,058	+10

1/Includes only specialty types of this variety. 2/Includes Provolone aged > 60 days and other specialty Provolone. 3/Combined to avoid disclosure of individual plant data. Includes: American Grana, Auribella, Bel Pease, Blue, Brie, Butterskase, Camembert, specialty Colby, Edam, Fior di Latte, Fontiago, Fontinella, Gouda, Gruyere, Havarti, Italico, Juustoleipa, Kefalograviera Sagana, Knight's Veil, Kreme Kaese, Les Freres, Mascarpone, Middle Eastern cheeses, Morning Sun, specialty Mozzarella, other specialty Parmesan, Pepato, Peperon, Raclette, other specialty Romano, Semi-soft, Swedish style Fontina, specialty Swiss, Tvarog Polish, and Yogurt cheese. 4/Total cheese plants producing one or more specialty cheeses. Source: USDA, NASS WI FO